



Viking is a community within a community. Roots mean a lot in a small town, and they matter just as much to Viking. The Viking range was born in Greenwood, Mississippi, and Viking people remain our strongest asset.

- Viking major appliances are made in the USA.
- Viking is committed to the revitalization of its hometown and has received national and state recognition for our efforts. In addition to more than one million square feet of Viking manufacturing, office and distribution center space, the company has renovated more than 20 buildings in downtown Greenwood for retail and housing, many of which are listed on the National Register of Historic Places.
- Viking is a leading contributor to and participant in regional, state and local charities, including the American Cancer Society Relay for Life, the local United Way and The March of Dimes.
- Viking is the title sponsor of the Viking Classic, a PGA TOUR tournament that has raised more than \$3.5 million since 2001 to benefit Mississippi charities.
- The Viking Classic generates more than \$20 million annually in revenue for Mississippi and attracts more than 50,000 spectators each year.



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Viking is coming up
green



Viking Sustainable Practices

Viking has implemented “green” methodology into its manufacturing processes and “green” features into its appliances for many years. Viking is committed to producing the finest energy and water-efficient appliances, utilizing low-impact manufacturing methods that protect our customers, employees and the environment in which we live.

■ Viking is a forerunner in induction technology and continues to expand its lineup of induction products. The Viking MagneQuick™ induction power generators offer 90% + energy efficiency.

■ All Viking range ovens and built-in ovens feature convection, which is more energy efficient than conventional ovens. Because heated air continuously circulates around the food, it reduces required temperature and cooking times, reducing energy use by about 20% on average.

■ Viking microwave ovens greatly reduce cooking times, so using a microwave oven to prepare a meal will reduce energy use by about two-thirds compared to a conventional oven.

■ The Viking High Speed Convection Oven cooks up to 80% faster than conventional ovens.

■ Viking offers 18 models of ENERGY STAR qualified refrigerators and freezers.

■ All refrigerant in Viking refrigerators is reclaimed and recycled.

■ The refrigerant used in all Viking refrigerators releases no harmful emissions into the air in testing or in home use.

■ All Viking dishwashers are ENERGY STAR qualified.

■ National Geographic “Green Guide” states that Viking dishwashers are 100% more efficient than federal rating standards.

■ Viking dishwashers also use as little as 2.1 gallons of water and 1 tablespoon of detergent per use, thereby conserving water and reducing phosphate runoff.

■ Viking trash compactors reduce items to ¼ of their original size, thereby reducing landfill waste by 75%.

■ Viking food waste disposers utilize a solid cast double-edged shredder ring that produces 1,417,500 uppercuttings and 1,260,000 undercuttings per minute. This pulverizes wastes to ensure safe, effective use with septic systems and public water treatment facilities and greatly reduces landfill usage.

■ Viking manufacturing recycled approximately 4.6 million pounds of stainless steel and iron in 2007.

■ Viking utilizes recycled steel in its products.

■ Viking recycles 100% of its cardboard packaging.

■ Viking recycles 70% of its shipping pallets.

■ Powder-coated rolled steel utilized in Viking appliances eliminates emissions of Volatile Organic Compounds into consumers' homes and Viking facilities.

■ The Viking Production System is based on the Kaizen methodology of continuous improvement. This fundamental component of Viking manufacturing strives for and results in more efficient run times, less scrap, fewer errors and less energy consumption on a daily basis.

■ Viking manufacturing facilities utilize a cleaning process that does not generate hazardous wastes nor release any hazardous wastes into the environment.

■ Viking Cooking School, the largest provider of avocational cooking classes in the country, features “From Farm to Table,” “Sustainable Meats” and “Sustainable Seafood” classes in its 2008 Culinary Program.

